



FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

WLF& SPECIAL

Samosa VG 13.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Neua Num Tok Rolls 15.95
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

Crispy Egg Rolls 14
Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with plum sauce

"Mieng Kum Kung" 14.95
Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

Crispy Calamari 14.95
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

ต้ม SOUP

Choice of Tofu, Vegetable +1
Organic chicken +2
Shrimps +5

Tom Kha GF/VG 8 / 15
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

ยำ SALAD

Papaya Salad GF 14.95
Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, **peanuts**
Add \$2 Salted Crab OR Fermented fish
Add \$5 Grilled Shrimps
Add \$6 Crispy Pork Belly (Carlton Farms, OR)

Herbal Rice Salad VG 14.95
A traditional dish known as "Khao Yum" (Bangkok Style)
Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!

ก๋วยเตี๋ยว NOODLE SOUP

24 Hours Beef Noodle Soup 28.95
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

Panang Neua 35
Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice
**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.*

Mok Salmon GF 28
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots spicy cilantro lime sauce & Blue Rice

Run Juan Seafood Sizzling GF 30
Assorted Seafood; crispy salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice
(GF option no crispy salmon)

Crab Fried Rice GF 28.5
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate
(Spicy!! Version Available +\$2)

BBQ Kai Yang GF 27
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad **peanuts** Esarn Classic

Hat Yai Fried Chicken 27
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

Volcano Cup Noodle 29
SPICY!! Juicy slow-cooked Beef Short Rib. Pan fried noodles tossed in our Godmother sauce. chili. tamarind. cumin. garlic, bell pepper. peppercorn. crispy basil

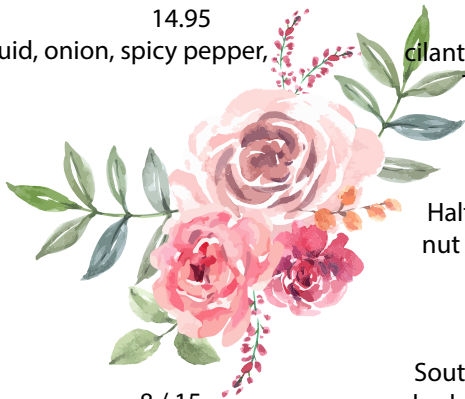
Basil Bomb 35
Thai chili basil stir-fried with tiger prawns, calamari, scallop, housemade crispy pork belly, fried egg over jasmine rice & Prik Nam Pla (Thai Chili Fish Sauce)

Crispy Duck Ka Pow 35
House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine blue rice

Crispy Branzino 39
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot served with mango salad, peanut, and jasmine blue rice *(Limited)*

Pineapple Fried Rice 32
Assorted Seafood (prawn, calamari, scallops, salmon) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

**Vegetarian Version (Crispy Ota Tofu)
Available Upon Request*



Crying Tiger 30
A Northeastern Thai Medium rare grilled Wagyu (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

Pacific Pad Thai 32
Stir fried rice noodles with Seafood, Cage free egg, Bean spouts, Chive, Shallot, Peanut, Crispy wontons and Thai Seafood Sauce.
(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

แกง CURRY

Choice of Vegetable or OTA Tofu +2
Chicken/Pork +2 Beef +3
Shrimps +5 Seafood +8
Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

Yellow Curry VG; potato, onion and crispy shallot 15.95

Our Curries are vegan based

จานด่วน THAI STREET FOOD

Choice of Vegetable or OTA Tofu +2
Chicken/Pork +2 Beef +3
Shrimps +5 Seafood +8
Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

Pad See You GF/VG 15.95
Fresh Flat rice noodles, cage free egg, carrot, broccoli

Pad Eggplant GF/VG 16
Bell pepper, garlic, basil

Kid's Menu* 8.95
Under the age of 10

Fried Chicken over Jasmine rice
Flat Rice Noodle w/ egg, broccoli and carrot

SIDE

Jasmine Blue rice 3
Peanut sauce 5
Brown rice 3.5
Sticky rice 3.5
Steamed veg 5
Crispy roti 3
Steamed noodle 5
Bone Broth 5
Fried Egg 2.5

****Please No substitutions****

****PLEASE INDICATE YOUR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED****

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*We use Mary's Organic Chicken,
All-Natural Pork & Beef*

GF – Gluten free option available
VG - Vegan option available

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up 3.50
Ginger Beer 4
Thai Tea Limeade 5
Classic Thai Tea 5
Homemade Soda 4
Tamarind Shrub
'Anchan' Limeade (blue flower)

Fresh Whole Coconut 8

Hot Coffee Giorno, Africa / Decaffeinato Ontuoso, Brazil 5.5

ORGANIC HOT TEA

House (Herbal) 4.5
Spicy Ginger – cane sugar, ginger root ; promoting elixir
Fresh Mint – calming & soothing

Jasmine Pearl Company, OR 4.5

Indian Blue MTN -- Black

Jasmine Peony -- Jasmine Green

Feel Better -- Chamomile Eucalyptus

Sticky Rice Puerh -- Black Yunnan 'Nuomixiang' fermented tea leaves, can brew up to 4x

เบียร์ BEER

THAI LAGER, Singha 7

New! THAI IPA 8

New! LAO Jungle IPA 8

PILSNER, Buoy Astoria, OR 7

HAZY PALE ALE, Fort George Astoria, OR 7

IPA, Ecliptic Starburst PDX 7

CIDER Passionfruit Guava, Incline Auburn, WA 7

ไวน์ WINE

Prosecco, Jeio Italy 12/ 55

Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

Sparkling Rose, A to Z OR 12/ 55

Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess

Semi-Sparkling Lambrusco, Cleto Chiarli Italy 45

Semi-Sweet Red Wine. Rose Petals & Orange Peel. All Around Yumminess

Sauvignon Blanc, Le Grand Caillou Loire Valley, France

Refreshing & Oh So Clean. Tropical Fruit. Perfect Mineral Notes For The Menu 13/ 60

Dry Riesling, Pierre Sparr 'Grande Réserve' Alsace, France

Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish 12/ 55

Bourgogne Chardonnay, Laroche Burgundy France

Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines 13/ 60

FARMHOUSE KITCHEN

THAI CUISINE

\$84

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels and calamari cooked in yellow curry paste and spices. Served with turmeric rice.

CRISPY BRANZINO



Crispy whole Branzino fish with sweet tamarind sauce,
fried shallot served with mango salad, peanut,
and jasmine blue rice (\$39) *Limited*

VOLCANO

CUP NOODLES

29



Spicy!

Juicy slow-cooked Beef Short Rib.

Pan fried noodles tossed in our

Godmother sauce. chili. tamarind.

cumin. garlic, bell pepper.

peppercorn. crispy basil

LA LI SIAM

BURNSIDE RYE WHISKEY
OLD FASHIONED BITTERS
MARASCHINO CHERRIES. SUGAR \$18



BLACK PINK

*Rum. Peach Purée. Dragon Fruit.
Simple. Lime. Flashing Ice Cube.
Cotton Candy Cloud. Edible Butterfly. \$18*





All I want for Christmas is you

Seasonal! Northwest Wild Roots Vodka.

Dark Sweet Cherries

Chocolate Finish

\$14



Cloud9

\$18

**Cotton candy cloud,
lillet blanc, dolin blanc,
pineapple, sparkling wine.**

*Inspired by the floral and fancy
decorations of our sister
restaurant*

Son&Garden

<https://sonandgarden.com>

Please indicate your allergies

Rosé, Domaine du Salvard Loire Valley, France
Just Delightful. Liquid Summer. Aromatic.
Strawberry. Rhubarb. Rose 14/ 65

Pinot Noir, A to Z OR 14/ 65
Absolutely Delicious. Fresh Red Fruits. Lavender.
Cassis. Ripe Tannins

Zinfandel, Klinker Brick Lodi, CA 13/ 60
Bold. Spicy. Gorgeous Blackberry & Plum. Firm
Tannins

Barbera d'Asti, Vietti Piedmont, Italy (Wine
Spectator Top 100 of 2020) 13/ 60
Medium Bodied. Luscious Blackberry; Creamy,
Deep and Juicy. Vanilla. Long Finish

Chinon, Domaine de Pallus Messanges
Loire Valley, France 13/ 60
Small Batch Cabernet France. Medium Bodied.
Silky Plum. Black Pepper. Rosemary

Cocktail Menu

Thai Disco 15
Coconut Rum, Plantation Overproof Rum, passion
fruit, pineapple, orgeat, lime tiki Bitters

Meow Mule 15
Vodka, Ginger, vitamin C, cane sugar, Lemon

Under The Sea 15
Thai Chili infused Blanco Tequila, lime, cane juice,
orange bitters, mermaid dust

Oopsy Daisy 15
Dewar's Scotch Whiskey, honey, ginger, lemon,
Mekhong Thai Whisky mist



Sweet treats

Ruk Na Platter (2-4 people) 38
The ultimate chef's choice dessert selection that
will bring you a smile

Mango Sticky Rice (Seasonal) 12
Manila Mango. coconut sticky rice. Delicious!

New! Thai Tea Crêpes Cake 14
House made thin layer crêpes, fresh cream, Thai
tea custard

Thai Vacation 15
Fresh coconut. sticky rice. coconut ice cream.
coconut cream. peanuts and sesame

Choco Cake 12
Moist chocolate cake filled with rich chocolate
glazed cashew

"GodMother Sauce" 17
Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch
using natural ingredients.

We use Mary's Organic Chicken, Snake River Farm
Beef, Carlton Farms Pork, OTA Tofu and Wild
Caught Pacific Northwest Seafood."

"We brought our favorite recipes and prepared
them as we would back home."

Also, our beverage list focuses on small production
while not all of these wineries are certified organic
or Biodynamic, all of them are farming with
thoughts towards the future. Cheers!

20% gratuity included for parties of 6 or more.

Maximum Three credit cards per table.

Additional card \$1.50/card. A charge of \$3/person
will be added for outside desserts.

Corkage Fee: wine \$30/750ml bottle:
\$3/12oz beer. \$6/750ml beere

*Food Dissatisfaction**

*We cook our food fresh to order with only the finest
and freshest ingredients. We take great care and
pride in all of the dishes we make. Refunds and/or
replacement food are available upon request for
orders in which the food is wrong, omitted and other
similar circumstances. Refunds are not typically
provided for food that a guest simply does not like.*

We are not responsible for lost or stolen items.
Prices are subject to change without notice.

Farmhouse Kitchen Thai Cuisine
Portland, Oregon

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Thank you